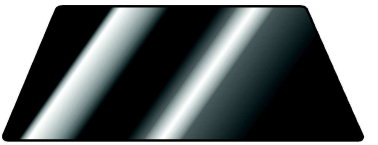
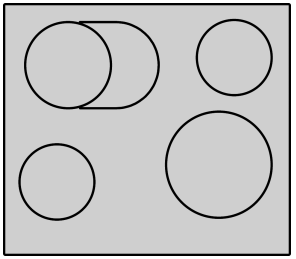
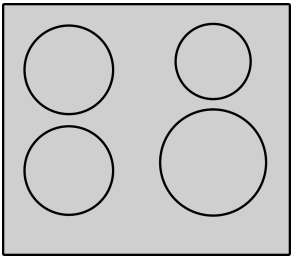
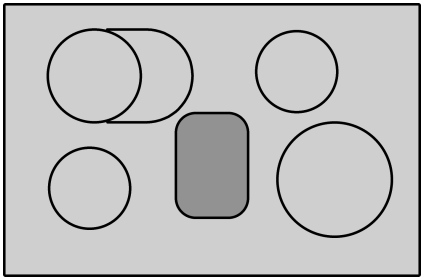
SIEMENS

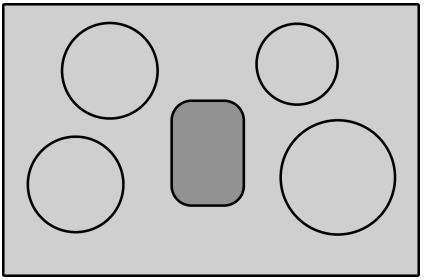
EN Instruction manual

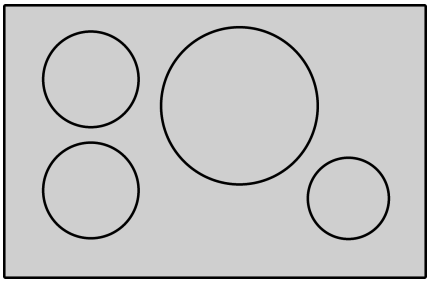


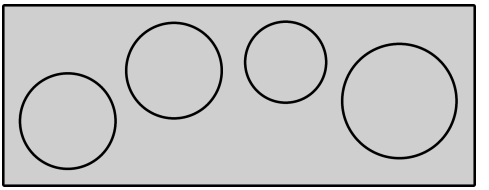












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Safety information

Read these instructions carefully. Only after doing this will you be able to operate your appliance properly.

Keep the operating and assembly instructions in a safe place. If the appliance is given to another person, ensure the appliance documentation is also included.

Check the appliance after removing it from the packaging. If it has suffered any damage during transport, do not connect the appliance, contact the After–Sales Service and provide a written notification of the damage caused. If you do not, you will lose your right to any type of compensation.

Safety instructions

This appliance is designed for domestic use only. Only use the cooking hob for food preparation.

Safe operation

To use this appliance safely, adults and children who, as a result of

- physical, sensory or mental disability
- or lack of experience or knowledge

are not capable of using this appliance should not do so without the supervision of a responsible adult.

Children must be supervised to ensure that they do not play with the appliance.

Overheated oil, butter or margarine

Overheated oil or butter (margarine) can quickly ignote. It may cause a fire!
Ensure that you keep a constant watch when cooking foods with oil and butter. In the event that the oil or butter catches fire, never use water to put it out.
Put the fire out quickly by covering the pan with a cover or dish.
Switch off the hotplate.

Cooking using a water bath

Cooking using a water bath involves cooking food inside a pot which is in turn placed in another larger pan which contains water. In this way, the food is heated gently and constantly and it is the hot water, not the direct heat of the hotplate, which cooks the food.
When cooking food using a water bath, avoid resting tins, glass jars or containers made from other materials directly on the base of the pan which contains the water, to avoid breaking the glass in both the hob and the container as a result of the hotplate reheating.

Hot cooking hob

Risk of burns! Do not touch the hot areas of the hob. It is imperative that children keep away from the appliance. The residual heat indicator tells you if the hotplates are hot.

It may cause a fire! Never rest flammable objects on the cooking hob.

It may cause a fire! If there is a drawer below the cooking hob, this should not be used to store any flammable objects or sprays.

Wet hotplates and pan bases

Risk of injuries! If there is any liquid between the base of the pan and the hotplate this could generate steam pressure. As a result, the pan could jump unexpectedly.
Always ensure that the hotplate and the base of the pan are kept dry.

Cracks in the hob

Risk of electrocution! Disconnect the appliance from the mains if the cooking hob is broken or cracked.

Notify the After–Sales Service.

The hotplate heats up but the visual indication does not work

Risk of burns! Disconnect the hotplate if the indicator does not work.

Notify the After–Sales Service.

Do not place metal objects on the induction hob

Risk of burns! Do not leave cutlery, lids or other metal objects on the hob as they can heat up very quickly.

Taking care of the cooling fan

This hob is fitted with a fan in the lower section.
Risk of malfunction! If a drawer is fitted beneath the hob you must not keep small objects or paper in it as, if they are picked up, they could damage the cooling fan or affect the cooling system.
Please note: There should be a minimum distance of 2 cm between the drawer contents and the cooling fan.

Incorrect repairs

Risk of electric shock! Incorrect repairs can be dangerous. Repairs may only be carried out by qualified personnel from the technical assistance service.

Connection cable

Any work on the appliance, including replacing or fitting the power cable must be carried out by the technical assistance service.

The connection cables of the electric appliances must not touch the hot areas of the hob. The cable insulation and hob can be damaged.

This appliance complies with current safety regulations and electromagnetic compatibility regulations.
Nevertheless, people with a **pacemaker** should not use this appliance. It is impossible to guarantee that all such devices found on the market comply with current safety regulations and electromagnetic compatibility regulations, and that dangerous interference will not occur. It is also possible that people with other types of device, such as a hearing aid, could experience some discomfort.

Switching the hob off

Always switch the hob off using the controls after each use. Do not wait until the hob switches off automatically when the pan is removed.

Causes of damage

The base of the pans	The rough bases of pans may scratch the hob. Avoid leaving empty pans on the hotplates. These may cause damage.
Hot pans	Never rest hot pans on the control panel, the indicator area or the hob surround.
Salt, sugar and sand	Salt, sugar and grains of sand may scratch the hob. Do not lean on the hob or use it as a work surface.
Hard and pointed objects	Hard or pointed objects may cause damage if they fall onto the hob.
Spilt food	Sugar and other similar products may damage the hob.These products should be removed immediately using a glass scraper.
Inappropriate cleaning products	Discolourations in the metal are caused by using unsuitable cleaning products and wear as a result of contact with pans.
Plastic and foil	Aluminium foil and plastic containers will melt if placed on the hot areas of the hob.

Environmental protection

Environmentally–friendly waste management

Unpack the appliance and dispose of the packaging by environmentally–friendly means.

This appliance complies with Directive WEEE 2002/96/CE on Waste Electrical and Electronic Equipment. This directive defines the framework for the recycling and reuse of used appliances throughout Europe.

Advice on saving energy

- Use a pan with thick flat base. Curved bases increase energy consumption.
  Place a ruler on the base of the pan, if there are no gaps, the base of the pan is completely flat.
- The diameter of the base of the pan should fit the size of the hotplate.
  Check if the manufacturer has indicated the upper diameter of the pan. In general, this is greater than the diameter of the base of the pan.
  If the diameter of the pan does not fit the diameter of the hotplate, you are recommended to use a pan which is larger than the size of the hotplate, or else half the energy will be lost.
- Choose pans which are the right size for the amount of food to be prepared. A large pan which is half full will consume a lot of energy.
- Always centre the pan on the hotplate and always cover the pan with the matching lid. Cooking without using the lid quadruples energy consumption.
- Cook using small amounts of water. This will save energy and will also help green vegetables retain their vitamins and minerals.

- During their cooking, food such as stews, soups, sauces or drinks may heat up too quickly without any indication, spilling out of the cookware.
  It is therefore advisable to heat this type of food gently, selecting a suitable power level and stirring the contents before and during cooking.

Induction cooking

Advantages of induction cooking

Induction cooking involves a radical change to the traditional method of heating, as the heat is generated directly in the pan. For this reason, it offers a number of advantages:

- **Greater speed in cooking and frying;** as the pan is heated directly.
- **Reduced energy consumption**
- **Cleaner and easier to use;** spilt food does not burn as much on the hob.
- **Cooking control and safety;** the hob supplies or cuts off the heat as soon as the controls are operated. The induction hotplate stops supplying heat if the pan is removed before the power has been switched off.

Suitable pans

Ferromagnetic pans

Ferromagnetic pans are the only pans which are suitable for induction cooking. They can be made of:

- enamelled steel
- cast iron
- specially designed cookware for induction cooking made from stainless steel.

Special pans for induction cooking

Other types of special pans are available for induction cooking, where the base of the pan is not entirely ferromagnetic. Check the diameter as this could affect the pan detection as well as the cooking results.

Checking pans using a magnet

To find out whether the pans are suitable, check that they are attracted to a magnet.
The manufacturer will usually indicate if their pans are suitable for induction cooking.

Unsuitable pans

Never use pans made from:

- standard, high quality steel
- glass
- earthenware
- copper
- aluminium

Characteristics of the base of the pan

The characteristics of the base of the pan can affect the evenness of the cooking.
Pans which are made from heat–diffusing materials (such as ”sandwich” pans made from stainless steel) distribute the heat evenly, saving time and energy.

No pan or incorrect size pan

If no pan is placed on the hotplate, or the pan is not made of a suitable material or it is not a suitable size, the heat setting on the hotplate indicator will flash. Place a suitable pan on the hotplate to stop the indicator flashing. If there is a delay of more than 90 seconds, the hotplate switches off automatically.

Empty pans or pans with a thin base

Do not heat empty pans and do not use pans with thin bases. Although your hob is equipped with an internal safety system, empty cookware can heat up so quickly that the ”automatic OFF” function does not have time to react and a very high temperature may be reached. The base of the pan could melt and damage the hob’s glass surface. If this happens, do not touch the pan and switch off the hotplate. If it does not work after cooling, contact our After–Sales Service.

Pan detection

Each hotplate has a minimum limit for pan detection which varies according to the material from which the pan being used is made. It is for this reason that you are recommended to use a hotplate which matches the diameter of the pan.

Double or triple hotplate

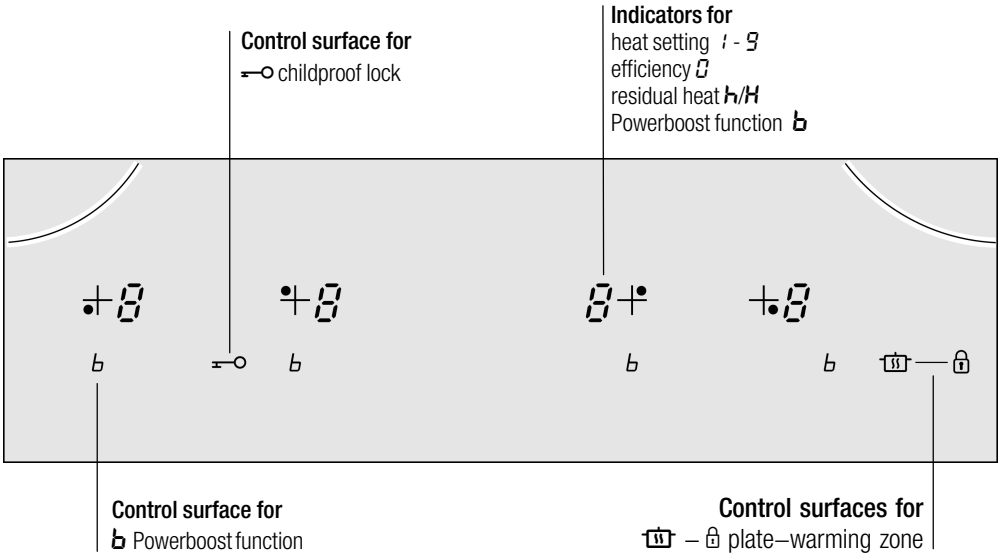
These areas can detect pans of different sizes. The area will automatically adapt, depending on the pan material and its properties, activating only a single area or an entire area and supplying the right level of power for best cooking results.

Getting to know your appliance

The operating instructions are valid for a range of cooking hobs.

A general overview of the models is provided on page 2.

The control panel



The hotplates

	Hotplate	Switching on and off
○	Single hotplate	Ensure the pan is the right size.
⊂⊃	Extended cooking zone	The hotplate is switched on automatically by using a pan with a base which matches the size of the outer area.

	Hotplate	Switching on and off
⛶	Resistive plate–warming zone*	Switching on: press the 🔒 symbol: the 🔒 indicator lights up. Then press the 🍽 symbol. Switching off: press the 🍽 symbol.**

* **Switching on the hotplate: The corresponding indicator lights up.**

** **The residual heat warning light comes on.**

Only use pans which are suitable for induction cooking, see the section on "Suitable pans".

Residual heat warning light

The hob has a residual heat warning light for each hotplate to show those which are still hot. Avoid touching the hotplate when this warning light is on.

Although the hob is switched off, the warning light will stay lit while the hotplate is hot.

When the pan is removed before the hotplate is turned off, the h/H indicator and the selected heat setting will be displayed alternately.

Programming the hob

This section shows how to adjust a hotplate. The table gives the settings and cooking times for various dishes.

Switching the hob on and off

The hob is switched on and off using the controls.

To switch on

Turn the control clockwise to the required heat setting.
The selected heat setting lights up on the display.

To switch off

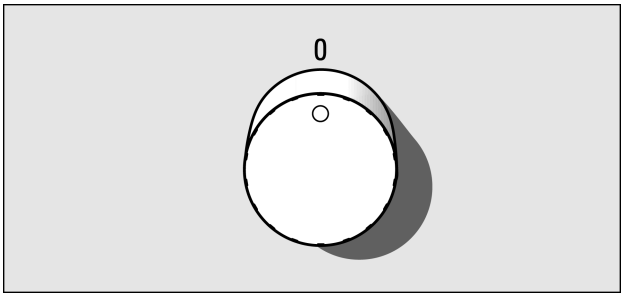
Turn the controls to the 0 setting.
The heat setting indicators go out.
The hob is switched off.
The residual heat warning light stays on until the hotplates have cooled down completely.

Adjusting the hotplate

Adjust the required heat setting using the controls.

0 = hotplate off.
Heat setting 1 = minimum power.
Heat setting 9 = maximum power.

Each heat setting has an intermediate step. This is marked with a dot.



Selecting the heat setting:
Turn the control clockwise to the required heat setting.
The selected heat setting will light up on the display.

Warning:
The selected heat setting will flash if no pan is placed on the induction hotplate.
After a certain time, the hotplate switches off.

Switching off the hotplate

Turn the control to the left to position 0.
The hotplate is switched off and the residual heat indicator is displayed.

Cooking table

Some examples are given in the following table.

The cooking times depend on the type, weight and quality of the food being cooked. For these reason, results may vary.

	Slow cooking level	Duration of slow cooking in minutes
Melting		
Chocolate, ganache, butter, honey	1-2	-
Gelatin	1-2	-
Heating and keeping warm		
Vegetable and pulse stew (e.g. lentils)	1-2	-
Milk**	1.-2.	-
Sausages boiled in water**	3-4	-
Defrosting and heating		
Frozen spinach	2.-3.	5-15 min
Frozen goulash	2.-3.	20-30 min
Simmering, bringing to the boil over a low heat		
Potato dumplings	4.-5.*	20-30 min
Fish	4-5*	10-15 min
White sauces, e.g. béchamel	1-2	3-6 min
Emulsions, e.g. Béarnaise, Hollandaise	3-4	8-12 min
Boiling, steaming, sautéing		
Rice (with double the amount of water)	2-3	15-30 min
Rice pudding	2-3	25-35 min
Potatoes (unpeeled)	4-5	25-30 min
Potatoes (peeled in salted water)	4-5	15-25 min
Pasta	6-7*	6-10 min
Stew, soup	3.-4.	15-60 min
Vegetables (fresh)	2.-3.	10-20 min
Vegetables (frozen)	3.-4.	7-20 min
Stews (in pressure cooker)	4.-5.	-
Roasting		
Joints of meat	4-5	50-60 min
Meat stews	4-5	60-100 min
Goulash	3.-4.	50-60 min

	Slow cooking level	Duration of slow cooking in minutes
Pan–frying		
Fillets, with or without pastry or breadcrumb coating	6-7	6-10 min
Frozen fillets	6-7	8-12 min
Chops, with or without breadcrumb coating	6-7	8-12 min
Steak (3 cm thick)	7-8	8-12 min
Breast (2 cm thick)	5-6	10-20 min
Breast (frozen)	5-6	10-30 min
Whole fish and fish fillets (without breadcrumb coating)	5-6	8-20 min
Whole fish and fish fillets (breaded)	6-7	8-20 min
Frozen breaded fish, e.g. fish fingers	6-7	8-12 min
Prawns and shrimps	7-8	4-10 min
Frozen meals, e.g. sauté	6-7	6-10 min
Pancakes	6-7	fry individually
Omelette	3.-4.	fry individually
Fried eggs	5-6	3-6 min
Frying (150 g - 200 g per portion in 1-2 l of oil)		
Frozen food, e.g. chips, chicken nuggets	8-9	fry in batches
Frozen croquettes	7-8	
Dumplings	7-8	
Meat, e.g. chicken pieces	6-7	
Fish (breaded or beer–battered)	6-7	
Green vegetables, mushrooms, (breaded or beer–battered, e.g. mushrooms	6-7	
Sweet pastries, e.g. doughnuts, battered fruit	4-5	

* Slow cook, uncovered

** Uncovered

Childproof lock

The cooktop can be protected against being accidentally turned on to ensure that children do not switch on the elements.

Switching the temporary childproof lock on and off

You can lock the hob on just one occasion, for example if you have young children visiting you.

To switch it on

The hotplate must be off.
Press the ⊸O symbol until the beep sounds and the ⊸O indicator lights up.
The hob is now locked.
After some time the ⊸O indicator will go out.

To switch it off

Press the ⊸O until the beep sounds and the ⊸O indicator goes out.
The temporary childproof lock is switched off.
The hob can now be switched on.

Please note:

The childproof lock may be accidentally switched on and off if:
water is spilt when cleaning,
food is spilt
or objects are resting on the ⊸O symbol.

Switching the permanent childproof lock on and off

Use this function to permanently activate the childproof lock.

Switching the permanent childproof lock on and off

See the section on “Basic settings”.

Switching the hob on

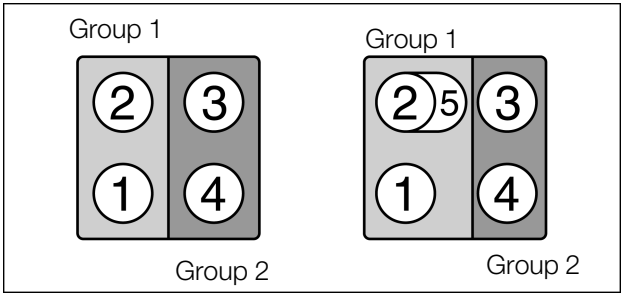
Press the ⊸O until the beep sounds and the ⊸O indicator goes out.
The permanent childproof lock is deactivated. The hob can now be used.

The Powerboost Function

Use this function to heat up the contents of the pan faster than by using the heat setting 9.
This function allows you to increase the maximum power level of the hotplate in use.

Restrictions when using the Powerboost function

All the hotplates have this function.
The Powerboost function may be used providing that the other hotplate in the same group is not switched on. (See figure)
For example, if you want to activate this function in the extended cooking zone (2 and 5), number 1 must be switched off, and vice versa. If this hotplate is not off, the letter b and the heat setting will flash alternately on the hotplate display; then it will return to the previous heat setting without activating the function.
The same applies to hotplates 3 and 4.



How to activate it

Follow the steps below:

1. Select the required heat setting.
2. Press the b symbol which corresponds to the selected hotplate. The letter b will appear on the hotplate display.
   You have now activated the function.

How to deactivate it

Press the b symbol. The letter b will no longer be displayed and the previously selected heat setting lights up.
The Powerboost function has been deactivated.

In certain circumstances, the Powerboost function may be deactivated automatically to protect the internal electronic components of the hob.

Automatic time limitation

If the hotplate is used for prolonged periods and the settings are not adjusted, the automatic time limitation function is activated.

The hotplate stops heating.
Indicators F, 8 and the residual heat indicator H/h flash alternately on the hotplate display.

When the control is turned to setting 0, the indicator goes out. The hotplate can then be reset.

When the automatic time limitation function is activated, this is controlled by the selected heat setting (from 1 to 10 hours).

Basic settings

The hob offers various basic settings. Some of these settings can be modified.

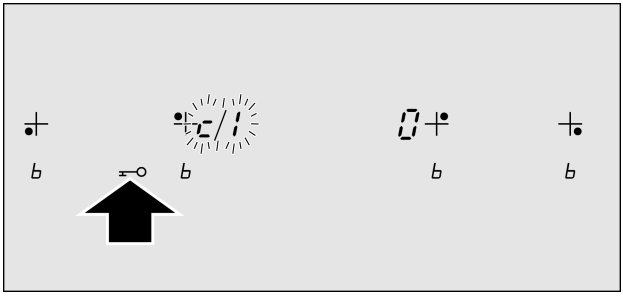
c1	**Permanent childproof lock** The hob is automatically locked once switched off.	0 childproof lock deactivated* 1 childproof lock activated
c2	**Deactivating the beep** Short beep to confirm that a symbol button has been pressed or long beep to warn that an incorrect operation has been performed.	0 majority of beeps deactivated 1 some beeps deactivated 2 all beeps activated*
c0	**Restoring the default hob settings** This clears all the customised settings	0 customised settings 1 restore default settings*

* Basic settings

Accessing the basic settings

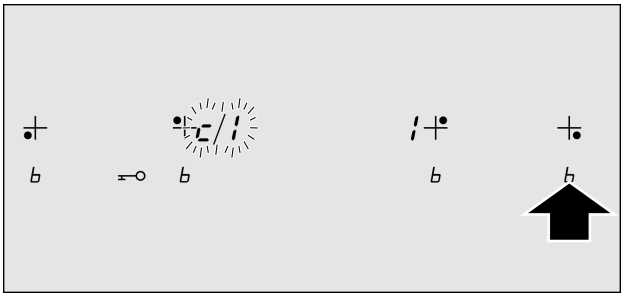
Follow the steps below:

1. Turn the lower left–hand hotplate control to heat setting 1.
2. Press the ⊸ symbol within the next 10 seconds until a beep sounds to confirm this and c and 1 flash alternately on the hotplate display to the right of the ⊸ symbol (see diagram).



Selecting the required setting

3. Press the ⊸ symbol until the indicator for the required function is displayed.
4. Then select the required setting using the ♭ symbols on the lower left–hand hotplate and the ♭ symbol on the lower right–hand hotplate. The new setting appears in the penultimate hotplate display.



5. Press and hold the ⊸ symbol for more than 4 seconds until a beep sounds to confirm this. The settings have been correctly stored.

Care and cleaning

The recommendations and warnings given in this section are designed to help you clean and maintain your cooking hob in optimum condition

Cooking hob

Cleaning

Clean the hob after each use. This will prevent spillages from burning.

Only use cleaning products which are recommended for cooking hobs. Follow the instructions provided on the product packaging.

Never use:

- Abrasive products
- Aggressive cleaning products, such as stain removers and oven sprays
- Sponges which may scratch
- High–pressure cleaners or steam cleaners

Glass scrapers

Remove stubborn dirt with a glass scraper.

1. Remove the guard from the scraper
2. Clean the surface of the cooking hob with the blade.

Do not use the scraper cover to clean the surface of the cooking hob as this could scratch the surface.

The blade is very sharp. Danger of cuts. Protect the blade when it is not in use. Replace the blade immediately when it shows signs of imperfections.

Care

Apply an additive to preserve and protect your cooking hob. Observe the recommendations and warnings given in this pack.

Hob surround

To prevent damage to the hob surround, follow the advice below:

- Only use warm water with a little soap
- Never use sharp or abrasive products
- Do not use the glass scraper

Fixing malfunctions

Malfunctions are generally caused by minor faults. Before contacting the Technical Assistance Service, ensure you have read the following recommendations and warnings.

Display	Malfunction	Measure
none	The electric power supply has been interrupted.	Use other electrical appliances to check if there has been a break in the electric power supply.
	The appliance has not been correctly connected according to the connection drawing.	Check that the appliance has been connected correctly according to the connection drawing.
	Electronic system malfunction.	If the checks above do not remedy the malfunction, contact the Technical Assistance Service.
E flashes	The control panel is damp or an object is resting on it	Dry the control panel area or remove the object.
Er + number/ d + number/ P + number/	Electronic system malfunction	Disconnect the cooking hob from the mains. Wait a few seconds before connecting it again. If the indication continues, notify the Technical Assistance Service.
F0/F9	There is an internal error in the system.	Disconnect the cooking hob from the mains. Wait a few seconds before connecting it again. If the indication continues, notify the Technical Assistance Service.
F2	The electronic system has overheated and the corresponding hotplate has been switched off.	Turn the control knob to position 0. Wait until the electronic system has cooled down sufficiently before switching the hotplate back on. If the indication continues, notify the Technical Assistance Service.
F4	The electronic system has overheated and all the hotplates have been switched off.	Turn the control knob to position 0. Wait until the electronic system has cooled down sufficiently before switching the hob back on. If the indication continues, notify the Technical Assistance Service.

Display	Malfunction	Measure
U1	Incorrect supply voltage, outside normal operating limits	Please contact the local electricity board.
U2/U3	The hotplate has overheated and has switched off in order to protect the hob	Wait until the electronic system has cooled down sufficiently before switching the hob back on.

Do not rest hot pans on the control panel.

Normal noises heard during appliance operation

Induction heating technology is based on the creation of electromagnetic fields which enable heat to be generated directly in the base of the pan. Depending on the construction of the pan, these electromagnetic fields may produce certain noises or vibrations as detailed below:

A low buzzing noise, like a transformer

This noise is produced when cooking with high power levels. It is the quantity of energy transferred from the cooking hob to the pan which causes the noise. This noise will disappear or lessen as the power level is reduced.

A low whistle

This noise is produced when the pan is empty. The noise disappears as soon as food or water is added to the pan.

Sizzling

This noise is produced by pans which are composed of different superimposed materials. The noise is caused by the vibration of the contact surfaces of the various superimposed materials. This noise comes from the cookware. The quantity of food and method of cooking may vary.

High–pitched whistling

This noise is mostly produced by pans which are composed of different superimposed materials, as soon as these are used at full heating power and at the same time on two hotplates. This whistling disappears or lessens as soon as the power is reduced.

Noise from the fan

To run the electronic system properly, the cooking hob must operate at a controlled temperature. To do this, the cooking hob is fitted with a fan which comes on after each temperature detected using different power levels. The fan will also continue to operate after the cooking hob has been switched off, if the temperature detected is still too high.

The noises described in this section are normal. They are part of induction heating technology and do not indicate a malfunction.

After–Sales Service

Contact our After–Sales Service for appliance repairs, to purchase accessories and parts, or regarding any queries relating to our products and services. Contact details for our After–Sales Service can be found in the documentation enclosed.

When contacting our After–Sales Service, please provide the product number (E–No.) and production number (FD–No.) of the appliance. This information can be found on the specifications label affixed to the lower section of the cooking hob and in the documentation pack.

www.siemens-international.com

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